RAW BAR | APPETIZER

CRAB CAKE
Red pepper aioli, spicy mustard sauce
25

SHRIMP COCKTAIL
Cocktail sauce (3,5)
3 piece 15
5 piece 24

WAGYU BEEF CARPACCIO
Chilled wagyu beef sliced razor thin
21

JUMBO LUMP CRAB COCKTAIL
Spicy mustard, cocktail sauce
25

CHILLED LOBSTER TAIL COCKTAIL
Cucumber lime jalapeno & classic cocktail sauces, lemon
34

(4) OYSTERS ON THE HALF SHELL
Mignonette and cocktail sauce
16
Add each 4

DUROC THICK CUT BACON

Bragg's cider vinegar glaze

20

CRISPY CALAMARI

Thai sweet hot chili sauce, peppers, carrots, scallions, roasted cashews

21

AHI TUNA TOWER

Avocado, wasabi soy lime dressing, wontons

22

CHILLED SHELLFISH PLATTER (SERVES 4)

Oysters, shrimp, lump crab, lobster

89

LOBSTER "ESCARGOT STYLE"

Butter poached lobster, garlic parsley butter, crostini

25

SEAFOOD

SURF & TURF

8oz Filet & Twin Lobster Tails, 4oz each

89

LOBSTER TAIL 11OZ - 12OZ

84

BLACKBOARD FRESH FISH

Pan-seared; lemon crystal citrus sauce or soy vinaigrette

Salmon Filet 43

Chilean Sea Bass 53

Chef's Daily Feature - MKT Price

STEAKS | CHOPS

THE BIG BEN

Filet Mignon, center cut
8oz 55
12oz 72

THE T.J. WATT STEAK 22OZ

Porterhouse, filet & strip in one, 21-day dry aged
Creekstone Farms
89

STEAK CROSBY 14OZ

New York Strip
62

STEAK SHELTON, 16OZ

Ribeye; heavily marbled
68

DOUBLE CUT LAMB CHOPS 14OZ

63

STEAK MALKIN 22OZ

Bone-In Ribeye, heavily marbled
74

THE HINES WARD

Filet Mignon, a savory herb, garlic & black pepper crust over roasted shallot Cabernet sauce
8oz 59
12oz 76

STEAK LEMIEUX 14OZ

New York Strip
topped with roasted cloves of garlic & mushrooms
68

STEAK ROONEY

Filet Mignon over bordelaise crowned with asparagus, lobster & bearnaise, sliced mushrooms
8oz 69
12oz 86

THE COACH TOMLIN STEAK 40OZ

Long Bone Tomahawk Ribeye, heavily marbled, Creekstone Farms
149

THE JIMMIE SACCO STEAK 26OZ

Heavily marbled, rich beef flavor
36 Day Dry Aged Bone-in Ribeye
89

AMERICAN WAGYU FILET MIGNON 8OZ

Raised in the Japanese tradition on select farms in the American West; garnished with crispy onion straws
82

SOUPS | SALADS

LOBSTER BISQUE

Sherry poached lobster
17

CAESAR SALAD

Made-to-order garlic croutons,
chopped anchovies upon request
15

CLASSIC BAKED ONION SOUP

15

HYDE PARK WEDGE

Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle
15

DOUBLE CHOP SALAD

Crispy pancetta, hard egg, julienned English cucumber, heirloom tomatoes, red onion, celery, buttermilk ranch,
aged white cheddar, crispy onions
15

BAR FAVORITES

HP BURGER* 9OZ

American cheese, shredded lettuce, HP Sauce or Classic Burger, American cheese, lettuce tomato, onion Both served with choice of fries or crispy onion straws
19
Add Duroc Thick Cut Bacon + 4

BOURBON BURGER 9OZ

Cheddar cheese, bourbon bacon marmalade, mayo, tomato, crispy onions, fries
21

CHICKEN MILANESE

Crispy romano-crusted; white wine lemon caper sauce
33

PETITE FILET MIGNON 6OZ

49

SALMON CAESAR SALAD

40

DOUBLE CUT PORK CHOP* 14OZ

Cranberry raisin Jack Daniel's compote, onion straws
41

SAUCES

Béarnaise Sauce $5 | Cracked Black, Green & Red Peppercorns & Courvoisier Cream (Spicy) $7 | Horseradish Sauce $5

5

ADD ONS

ROASTED CLOVES OF GARLIC & MUSHROOMS

6

JUMBO CRAB, ASPARAGUS, BÉARNAISE

15

TWIN LOBSTER TAILS

4oz each
36

SIDES

SAUTÉED ASPARAGUS
E.V.O.O., parmesan
14

ROASTED BRUSSELS SPROUTS
Bacon marmalade
15

SAUTÉED SPINACH & MUSHROOMS
14

LOBSTER MAC & CHEESE
Toasted breadcrumbs
26

ROASTED GARLIC WHIPPED POTATOES
13

POTATOES GRUYÈRE GRATIN
15

FRENCH FRIES
11

ROASTED CREAMED CORN PANCETTA
Scallions
13

ONE POUND BAKED IDAHO POTATO
11

DOMESTIC MUSHROOMS
Fresh herb sherry butter
13

SPINACH GRATIN
Toasted breadcrumbs
15

SEASONAL WILD MIX MUSHROOMS

Fresh herb sherry butter

15

FIVE CHEESE MAC & CHEESE

Toasted breadcrumbs

14

MILLIONAIRE'S POTATOES

Stuffed baked potato twins, aged white cheddar, black truffle

19

BLUE- Very red, very cool center

RARE- Red, cool center

MEDIUM RARE- Red, warm center

MEDIUM- Pink center

MEDIUM WELL- Slightly pink center

WELL- Cooked throughout, no pink